



NORTH

ITALIA

Dinner

Small Plates

(perfect to share!)

HOUSE-MADE FOCACCIA 12.5
wild oregano, rosemary, sea salt 1110 cal
*add sicilian pistachio pesto whipped ricotta
or house bomba sauce adds 270-290 cal +5*

ZUCCA CHIPS (yum!) 490 cal	12
GRILLED ARTICHOKE sea salt, agrumato, lemon aioli 510 cal	16
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal	18.5
HEIRLOOM TOMATO & BURRATA grilled ciabatta, arugula, shaved red onion, calabrian vinaigrette 830 cal	18.5
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal	16
CRISPY EGGPLANT PARMESAN fresh mozzarella, spicy vodka sauce, torn basil 770 cal	18
CALAMARI FRITTI house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal	20
WILD SHRIMP SCAMPI blistered tomato, grana padano, garlic confit, herb butter, grilled bread 870 cal	20
YELLOWTAIL CRUDO* castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, aleppo pepper 570 cal	21
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano 670 cal	18.5
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal	20
BLACK MEDITERRANEAN MUSSELS calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal	20
DAILY SOUP	12

Chef's Board 24

prosciutto di parma, speck, stracciatella & black truffle honey, pecorino stagionato,
campari glazed nuts, marinated olive, giardiniera, fig jam 1460 cal

Pizza

make it bomba style for the crust +5 adds 270 cal
substitute gluten-free crust +4 removes 50-110 cal

MARGHERITA make it TIE DYE +3 mozzarella, fresh basil, red sauce, evoo 1270 cal	23
HOT HONEY & SMOKED PROSCIUTTO scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	25
FUNGHI roasted mushroom, truffle, cipollini, smoked mozzarella 1310 cal	24
CACIO E PEPE pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	23
SPICY MEATBALL provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1420 cal	24
FIG & PROSCIUTTO fontina, rosemary, black truffle honey 1600 cal	24
THE PIG pepperoni, calabrese, sopressatta, italian sausage 1480 cal	25

For The Table 10.5

SPICY BROCCOLINI 360 cal • **GRILLED ASPARAGUS** 300 cal
ROASTED MUSHROOMS 790 cal • **GLAZED CHIOGGIA BEETS** 330 cal
SWEET CORN & FONTINA POLENTA 650 cal • **SUMMER VEGETABLE RISOTTO** 700 cal

Salads

add chicken 7 (210 cal), steak 12 (260 cal) or salmon* 15 (360 cal)

SIMPLE	13
heirloom tomato, pickled red onion, gorgonzola, pine nut, garden herb vinaigrette 420 cal	
LITTLE GEM CAESAR	17.5
grated grana padano, torn crouton, cracked pepper 1110 cal	
ARUGULA & AVOCADO	16.5
shaved fennel, lemon, grana padano, evoo 240 cal	
KALE & GOAT CHEESE	17
fresh strawberry, avocado, broccolini, campari mixed nuts, poppyseed vinaigrette 750 cal	
SEASONAL VEGETABLE	18
grilled asparagus, heirloom tomato, snap pea, corn, avocado, pecorino, garlic breadcrumb, green goddess 410 cal	
ITALIAN COBB	19
sopressatta, calabrese, pistachio mortadella, fresh mozzarella, provolone, heirloom tomato, pepperoncini, olive, cucumber, piquillo pepper, herb breadcrumb, oregano vinaigrette 1000 cal	
GRILLED STEAK PANZANELLA	22
charred ciabatta, heirloom tomato, green bean, cucumber, cage-free egg, roasted shallot vinaigrette 1020 cal	

Fresh Pasta, Made Daily

substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 180-450 cal) +3.5

SPICY RIGATONI VODKA	27.5
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal	
AGNOLOTTI AL POMODORO	25.5
ricotta, pecorino, simple tomato sauce, basil 1030 cal	
TROTTOLE CHICKEN PESTO	26.5
sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal	
BOLOGNESE (house specialty)	28
traditional meat sauce, pappardelle, grana padano, wild oregano 940 cal	
BRAISED SHORT RIB LUMACHE	27
grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1930 cal	
STROZZAPRETI	26.5
herb-roasted chicken, mushroom, spinach, parmesan cream, truffle, pine nut 2110 cal	
CRUSHED MEATBALL RAGU	25
crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1630 cal	
SUNDAY NIGHT LASAGNA	27
braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal	
SQUID INK TONNARELLI	28
tiger shrimp, calamari, fennel pollen, mint, spicy tomato sauce 970 cal	
RICOTTA CAVATELLI	28
lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal	

Entrées

CHICKEN PARMESAN	29
crushed tomato, aged provolone, mozzarella, parmesan rigatoni 2000 cal	
ROASTED SALMON*	35
caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal	
GRILLED BRANZINO	37
broccolini, sugar snap pea, romanesco cauliflower, roasted fennel, lemon caper butter 700 cal	
CHICKEN SCARPARELLO	28
chicken thighs, fennel sausage, piquillo pepper, mascarpone polenta 1640 cal	
SEARED SCALLOPS	42
asparagus, pancetta, crispy shallot, sweet corn risotto, calabrian vinaigrette 1000 cal	
BRAISED SHORT RIB MARSALA	38
beech mushroom, snap pea, heirloom carrot, black truffle risotto, affinato 1550 cal	
PRIME NEW YORK TAGLIATA*	48
wild arugula, shaved grana padano, evoo, affinato, sea salt 1090 cal	

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free. Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

Cocktails

NEW ITALIAN SPRITZ 16

aperol, citrus smash, prosecco 140 cal

LIMONCELLO SBAGLIATO 16

nonino l'aperitivo, limoncello, fresh lemon, prosecco 220 cal

CIAO, BELLA! 17

vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

ROMAN HOLIDAY 16

coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal

DONATELLA 16

gunpowder fig gin, luxardo bianco, grapefruit, honey, lemon 240 cal

POMEGRANATE MULE 16.5

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

SOLE TOSCANO 16

lalo blanco, luxardo del santo, fennel, cucumber, lime 240 cal

SICILIAN MARGARITA 17

el mayor reposado, grand marnier, italicus, agave, lemon 240 cal

DIABOLO 16

banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal

DON GIORGIO 16

stranahan's whiskey, mango, italian orange, lemon, ginger 200 cal

NEAPOLITAN 16

nikka vodka, pepperoncini, gorgonzola olive 240 cal

TURINO OLD FASHIONED 18

whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

Zero Proof

JUST PEACHY 12.5

white peach, raspberry, lemon, ginger beer 150 cal

00SPRITZ 13.5

mionetto n/a aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 13.5

pentire n/a, blood orange, honey, lemon 80 cal

PINA NO-LADA 12.5

coconut, pineapple, fresh lime, bubbles 180 cal

FAUX ME TWICE 13

n/a sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

PHONY NEGRONI 12

st. agrestis n/a 90 cal

Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

NON-ALCOHOLIC PROSECCO 12

zonin "cuvée zero", veneto 30 cal (split)

PROSECCO @13 @52

bottega "il vino dei poeti", veneto 140/630 cal

SPARKLING ROSÉ @13 @52

cleto chiarli "brut de noir", emilia-romagna 140/630 cal

RED SANGRIA @13 @45

brandy, blood orange, red wine, raspberry 320/1270 cal

Rosé Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

MONTEPULCIANO

garofoli "kòmaros", cònero rosato

13 17 52

White Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

SAUVIGNON BLANC 0.0

miguel torres "serena n/a", chile 30 cal / 40 cal / 120 cal

11 14.5 44

PINOT GRIGIO

barone fini, valdadige

13.5 18 54

VERMENTINO

pala "soprasole", sardinia

11.5 15.5 46

GRECO DI TUFO

villa matilde, campania

12.5 16.5 50

GRILLO

feudo montoni "timpa", sicily

14 18.5 56

RIESLING

loosen bros. "dr. l", mosel

12 16 48

MOSCATO D'ASTI

vietti, piedmont

13 17 52

SAUVIGNON BLANC

vavasour, awatere valley, nz

13.5 18 54

SAUVIGNON BLANC

duckhorn, north coast

16 21 64

CHARDONNAY

edna valley, central coast

13 17 52

CHARDONNAY

bollini "barricato 40", trentino

15 20 60

CHARDONNAY

gary farrell, russian river valley

17.5 23 70

Red Wine

140 cal / 190 cal / 630 cal

glass terzo bottle

CHIANTI CLASSICO

borgo scopeto, tuscany

14.5 19 58

MONTEPULCIANO D'ABRUZZO

umani ronchi "podere", abruzzo

13 17 52

PINOT NOIR

bottega vinaia, trentino

13.5 18 54

PINOT NOIR

valrav, sonoma county

16.5 22 66

BARBERA

marchesi di gresy, asti

13 17 52

NEBBIOLO LANGHE

marchesi di barolo "sbirolo", piedmont

15 20 60

SUPER TUSCAN

ornellaia "le volte", tuscany

18 24 72

BAROLO

fontanafredda "silver label", piedmont

18 24 72

MERLOT

st. francis, sonoma county

13 17 52

MALBEC

portillo, mendoza

13.5 18 54

NEGROAMARO

li veli "pezzo morgana", salice salentino riserva

14 18.5 56

CABERNET SAUVIGNON

di majo norante, molise

13.5 18 54

CABERNET SAUVIGNON

paul dolan vineyards, mendocino county

15.5 20.5 62

CABERNET SAUVIGNON

iconoclast "by chimney rock", napa valley

18 24 72

PROPRIETARY RED BLEND

delille cellars "d2", columbia valley

18 24 72

Beer 7.25-9.5 100-270 cal per serving

LOCAL DRAFT

BEER ZOMBIES "boomstick blonde ale"

BIG DOG'S "hazy ipa"

ABLE BAKER "atomic duck ipa"

LOCAL BOTTLES & CANS

CORONADO "dry cider" (16 oz.)

BIG DOG'S "las vegas lager" (16 oz.)

CALI SQUEEZE "blood orange wheat"

IMPORTS, ETC. PERONI (draft) • COORS LIGHT • MODELO • SIERRA NEVADA "n/a golden ale"

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